



Cook Job Duties

Looking for candidates to be able to prepare and serve attractive, nutritionally balanced meals for the children. This position is responsible for maintaining high standards of quality food needed to meet menu requirements along with cleaning, sanitizing the kitchen responsible for the unpacking weekly delivered groceries.

Must have a clean background. General duties: keep kitchen organized and clean, prepare meals for children as per USDA regulations, abide by center policies and federal rules and regulations, be willing to help out with other center responsibilities in time of need.

Duties and Responsibilities:

- Prepare all served food
- Plan food production to coordinate with meal serving hours
- Memorize, record, and comprehend menu items, abbreviations, plate appearance, and portions
- Follow standard recipes and special diet orders
- Operate standard kitchen equipment safely and efficiently
- Adhere to all sanitation and food production codes
- Ordering food and supplies as necessary
- Unpack weekly delivered groceries
- Wearing proper cooking attire (i.e. apron, hair net, gloves, etc.)
- Using proper dishwashing methods
- Ensuring kitchen, cooking related areas and equipment are clean and in good working order at all times
- Cleaning kitchen areas after each meal is served
- Alert the Center Director requests asking for unsafe equipment to be removed and/or assistance with cleaning difficult to clean food preparation areas

Qualifications:

- Previous experience in cooking
- Knowledge of kitchen equipment and cooking techniques
- Strong attention to detail
- Ability to thrive in a fast-paced environment
- Ability to work well in teams

Job Requirements:

- High school diploma or GED required
- Must be at least 18 years old
- 1+ years of proven working experience as a cook preferred
- Attention to detail and ability to follow directions
- Can work independently
- Must pass BCI/FBI Report

Benefits:

- Pre-paid employment screenings and on-boarding
- Paid Holidays
- Paid Vacation
- Paid Time Off
- Discounted Child Care

Work Environment & Physical Demands:

- Ability to sit, stand, walk, reach, stoop, kneel, instruct and bend for long periods of time
- Ability to lift and/or more up to 50 lbs.
- Ability to work in a moderate to noisy environment

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

In person and Video interviews will be scheduled immediately and continue until the completion of the search process.

Job Types: Full-time, Part-time

Pay: \$12.00 - \$16.00 per hour

Benefits:

- Employee discount
- Health insurance
- Paid time off
- Referral program
- Vision insurance

Experience level:

- 1 year

Shift:

- Day shift

Weekly day range:

- Monday to Friday

Experience:

- Basic Food Preparation: 1 year (Preferred)

License/Certification:

- Servsafe Certificate (Preferred)

Shift availability:

- Day Shift (Preferred)

Work Location: One location